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The Brooklyn Paper

Including The Brooklyn Heights Paper, Carroll Gardens-Cobble Hill Paper, DUMBO Paper,

Fort Greene-Clinton Hill Paper and the

Downtown News



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Planners blow off council 'park' meet

By Jess Wisloski
The Brooklyn Papers

State officials appointed to plan and build the proposed Brooklyn Bridge Park blew off an Oct. 6 City Council joint committee meeting of the contentious project, leaving community activists and officials hopping mad.

One community leader went so far

as to say the Brooklyn Bridge Park Development Corporation (BBPDC), a subsidiary of the Empire State Development Corporation, had "jacked" planning of the 1.3-mile waterfront development from the public.

Last Thursday's joint Waterfront and Parks committee hearing was hosted at City Hall by the committee chairs — David Yassky, whose district encompasses most of the neighborhoods that

would border the development, and Helen Foster, of the Bronx. Ten other council members attended the five-hour hearing, which included two public committee hearings throughout the day.

The development plan proposes a mix of open green space and river trails with a hotel, five luxury condominium high-rises, a soccer field, restaurants and other commercial establishments along the waterfront from roughly Jay

Street in DUMBO to Atlantic Avenue on the Brooklyn Heights-Cobble Hill border. The bulk of the development rests on land owned by the city.

Issues arose regarding financing, recreation, design and social implications, and the officials from the city's Economic Development Corporation, Department of Parks and Recreation, Deputy Mayor for Economic Development and Foster's office and one of the commissioned landscape architects talked for two hours.

"It all amounts to a hill of beans, since the development corporation didn't show up," said David Francis, a resident of the Gowanus section of Brooklyn Heights that borders the site of a planned 30-story luxury condominium proposed to help finance the housing, open space and commercial development.

"I think they're afraid of how they've always treated us. It was just shown against a brighter light in front of our local elected officials," Francis said, adding, "It was shocking, actually."

City officials in attendance to field questions on the plan tried their best to defuse the process of community involvement.

Foster, chairwoman of the Parks committee, asked Joe Chan, senior advisor to the deputy mayor, "How much involvement did the community have?" Chan responded, "This is what we would like to see!"

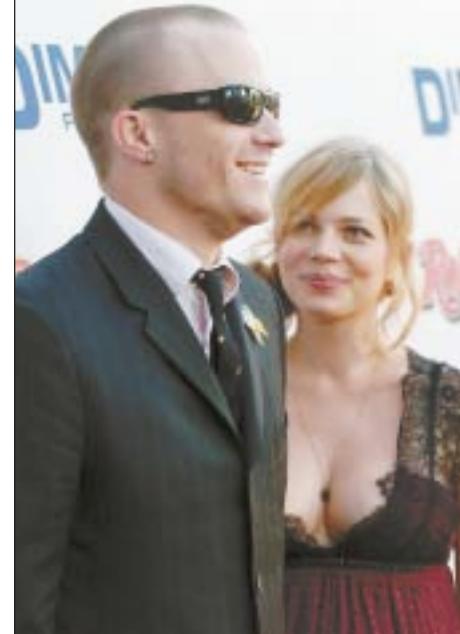
"I know there were over 40 meetings with community groups as the master plan was being developed," said Chan. "Obviously the BBPDC has not been involved." Board 2, Community Board 6 — I know that there were at least 40 meetings being held around the community."

Later panelists, like CB6 District Manager Craig Hammerman, countered Chan's statement, saying the BBPDC had been "involved" from the beginning.

"Some of the statements that were made by the panelists earlier were perhaps a bit misleading, so I just want to clarify that there was an exact total, an extensive and extensive range of one meeting between the development corporation and the community board," Hammerman sarcastically noted, despite repeated requests subsequent to that [February] meeting to turn out and address the public, including to brief us on the general project plan."

"Basically, we've been involved in the last two years, from our perspective, is that the process was hijacked from the public," Hammerman charged. "The plan before us is not the public's plan, and we would like to help put this runaway train back on its track."

Late last year, the BBPDC released a radically altered park master plan. See "PARK PLANNERS" on page 6



Australian actor Heath Ledger and his girlfriend, actress Michelle Williams, have moved to Boerum Hill, a few blocks from the Gowanus Canal. The couple is expecting a baby this month.

Associated Press / C. P. Photography

PAPER PRIZE

Accolades for Ratner coverage

The Brooklyn Papers

Praising The Brooklyn Papers "on a courageous piece of work" in its "Not Just Nets" coverage of developer Bruce Ratner's "Atlantic Yards" plan, the National Newspaper Association this week awarded the newspaper its top prize for Best Investigative or In-depth Story or Series.

With 120 daily and weekly community newspaper members, the nation's largest newspaper association.

Throughout 2004, The Brooklyn Papers coverage of Ratner's proposal set the newspapers apart from the city's other media, which ignored or downplayed the project's impact.

For the paper's readers, repeatedly reminded that the project was a multi-billion-dollar super-block mega-development involving more than a dozen apartment high-rises and several office skyscrapers, The Papers pointed out that the story was not as generally portrayed in other media, primarily about construction of an arena in the New Jersey Nets basketball team; the arena would be only a small portion of the site.

"Your commitment to the truth shines through," wrote the judges. "This is what it's all about."

In a related citation, the NNA awarded The Papers an Honorable Mention for Community Service.

"In many ways, you were just doing your job," wrote the judges. "However, you might have won the award if you have a different agenda: worthy of recognition."

Editors Neil Sloane attended the Oct. 1 award ceremony at the NNA's annual convention in Milwaukee, Wis., and accepted the prizes on behalf of The Papers.

Additional awards were presented to The Papers for:

• Best Breaking News Story (second place) for "Deadly Ratner Job," about a balcony collapse at a condominium under construction in Bay Ridge that resulted in a day laborer's death.

"Good reaction included with little notice," the judges wrote.

• Best Serious Column (third place) for Sloane's piece, "CB2 Blows it big time," which described the community board's inability to weigh in on the Brooklyn Bridge rezoning proposal during the rezoning plan's public review period.

Of the column, the judges wrote:

"An orange in a basket of apples. This is a great ex-



ample of a lost facet of journalism — alive and well in Brooklyn! Timely, courageous and informative in both message and execution, which is the backbone of what brings in you're in the expert in your community. Well done."

• Best Performing Arts Story (honorable mention) for GO Brooklyn Editor Lisa Curtis' "Water torture," an interview with the Brooklyn Heights couple who wrote and directed the movie "Open Water."

• Best Feature Story (honorable mention) for an article headlined "Dawn of a nightmare for residents, business in path of Ratner project."

In the first place award for The Papers' "Not Just Nets" coverage, NNA judges cited the work of Sloane and reporters Jess Wisloski and Deborah Kolben.

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style home in the Los Feliz suburb of Los Angeles, and the couple's new baby girl, who is due this month, in the Boerum Hill walk-up. The Australia-native Ledger, 26, who met Williams on the set of the soon-to-be-released Ang Lee film, "Brokeback Mountain," is best known for his roles in the period action flicks "The Patriot" and "A Knight's Tale." He and Williams, 25, had reportedly also looked at houses in Harlen and Park Slope.

Pubicists for the two actors did not return calls seeking comment for this article.

See DAWSON on page 6

B'klyn Law dorm opens

1st students welcomed to controversial D'town tower

By Ariella Cohen
The Brooklyn Papers

With the snip of a ribbon, Brooklyn Law School bid farewell to a difficult building project and welcomed its first-ever dormitory.

Exactic alumni and students toured the 104-year-old college's new high-rise at 250 State St. between Court Street and Boerum Place, at a lavish reception on Sept. 29. The 21-story dormitory was designed by the eminent architect Robert A.M. Stern.

Housing 360 students and a ground-floor restaurant, "Gerald's," named for tele-



Adopt-a-grandparent

The Cobble Hill Health Center launched an Adopt-a-Grandparent Program on Oct. 2 with a street car rental for children, including four Congress Street between Henry and Hicks streets was filled with a large crowd of people who came to enjoy rides, a petting zoo, pony rides and performances by a local dance group and marching band.

Yassky: Shift a-PARK-ments to DUMBO

By Jess Wisloski
The Brooklyn Papers

Seeking to lessen the impact of proposed high-rise condominium development near Atlantic Avenue at the southern end of Brooklyn Bridge Park, Councilman David Yassky wants planners to consider building more of the revenue-generating luxury housing on inland development sites off the park's northern edge, in DUMBO.

A 30-story tower, and a wide, eight-story condominium are planned near the Atlantic Avenue gateway to the proposed park, despite the fact that former Watchtower Bible and Tract Society book distribution plant next to that site, at 360 Furman St., is to be converted to 17 stories of con-

dos. An additional 17-story building is proposed for construction on Bridge Park property in DUMBO.

And Fulton Ferry Landing, which is already a tourist destination, would be home to a 150-unit residence and adjacent 220-unit luxury hotel with a water's-edge restaurant.

Yassky's proposal is a modified plan that identifies two sites in DUMBO — which is undergoing a rapid conversion from a warehouse and manufacturing district to million-dollar condominiums and pricey rentals — that he says already need zoning changes. One is an acre of land for a mixed-use building on 10 Jay St., and the other a city-owned parking lot on Washington Street near the Brooklyn-Queens Expressway overpass.

See YASSKY on page 15

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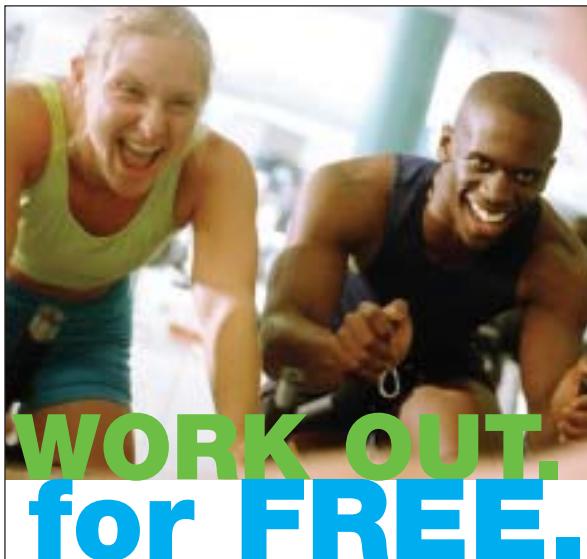
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Flea market coming to Smith-Union lot

By Ariella Cohen
The Brooklyn Papers

An offshoot of a Manhattan-style flea market is coming to Carroll Gardens.

Started with simple chain-link cages around a paved lot on the corner of Smith and Union streets.

Then, a few large, black, vinyl booth-looking objects popped up on the site. A few days later, a sign with a phone number and a drawing of the fence and finally, last week, a candy-striped tent was put up advertising a "Smith Street Bazaar."

After initial construction finished, the Annex Antiques Fair and Flea Market to move from Sixth Avenue and 26th Street, in Manhattan's Chelsea to a new, smaller space in Hell's Kitchen, the flea market's latest home. Alan Boss, decided to set up a Brooklyn satellite of the legendary open-air mall.

By the end of this month, he expects that some 30 vendors will have folded out the black booths, set up sidewalk kiosks and assembled tabletop shops below the red-and-white awning at Smith and Union.

"We'll be seven days a week until 7 pm," said the flea market boss, adding that he would consider staying longer if there was a demand for such an "evening market."

Foragers citywide know Boss' market as unique, and rarely cheap, hedgepodes of treasures and latte art, the veteran entrepreneur promises more of the same bounty.

"We don't want no mass-produced stuff," he told The Brooklyn Papers this week. "I decide who sells there and I don't mean anything small but I can't sell anything that isn't appropriate to Smith Street and nothing illegal."

Still in the process of renting out space, Boss expects the flea market's affordable rental rates — \$50 a week for a 6-foot by 2 1/2-foot tabletop — as well as the vibrant mix of Smith Street



On the corner of Smith Street and Union Street rows of stacked tables and a red-and-white striped tent are signs of the new flea market set to come to the neighborhood.

shops and nearby subway stops will attract young designers looking for well houses, old wares and clothes.

Antiques will also sold there, though clearly the site can accommodate far fewer antiques than the much larger Hell's Kitchen flea market.

Booths planned this week seemed to be looking forward to the market, with only a smidgen of trepidation of what the added entrepreneurial flow will bring to the neighborhood.

"It could be cheap soaps and sunglasses or it could be things that draw people to shop and eat," said Richard Krause, a cook at Umbra and Sora, a new restaurant and bar with an outdoor dining area that faces the soon-to-be market. "In the end, [Boss] is going to rent the spaces because that's what he set out to do."

"Our only real worry is that people will mistake the tent for a TGI Friday's," he added.

"I'm curious about what they will sell. I hope it won't put people out of business, but there are a lot of things missing in the neighborhood."

A flea market could fill those holes," said Carroll Gardens

resident Vicki Devor.

Overall, she liked the additions to the lot, which is down the block from the Eckerd drugstore. The fence will remain on site, preserving the space between the open-air market and the sidewalk.

Boss, however, is leasing a private commercially zoned lot directly from its owner he did not need to get special permission to set up his open-air bazaar.

Though this summer on Smith Street was a bust for some residents, who complained about the volume from a growing number of outdoor patios behind restaurants on the strip, no neighborhood association has yet raised concerns about commercial or traffic the market might bring.

"I have faith in the type of vendors this guy will attract and their ability to fit with the neighborhood," said Bettie Stoltz, executive director of the South Brooklyn Local Development Corporation.

The corner once held a 70-car parking lot. But in 1999, when its owner, Car Park System, converted the entire L-shaped lot to make way for the drugstore the narrow, antenna-topped building still stands.

"It's a 20-foot by 100-foot lot over top of a MTA transit station. Nothing would ever get built there," said Stoltz. "I've thought for years that a flea market would be a fun thing for the neighborhood and a good draw for pedestrian traffic."

"I'm keeping my fingers

Council restores free Sun. parking

By David B. Caruso
Associated Press

In the first hours after dawn, a quiet ritual unfolds during some of the calmest moments on Brooklyn's usually hectic streets.

Thousands of sleepy, cranky, Brooklynites plod to their cars and either fish in their pockets for quarters, or begin the search for another place to park. Their quarry: spots without parking meters, which switch on in most neighborhoods by 9 a.m.

But with an election looming, lampooners have circled the owners of New York's 1.7 million cars at least a day a week to sleep in.

City Council voted Tuesday to override a veto by Mayor Michael Bloomberg and legislation requiring New York drivers to pay so-long ago days when nearly all of its more than 72,000 metered spots were free on Sundays.

Backers of the law gave a variety of reasons for their support. Some said it would make it easier for churchgoers to attend services without having to duck out, mid-sermon, to feed a meter.

"I'm ecstatic that Sunday parking meters are now a thing of the past and that New Yorkers can go about having a day of rest without being subjected to fees and fines," Bay Ridge Councilman Vincent Gentile said. "The overwhelming support that this bill garnered in the City Council makes it clear that most New Yorkers across all five boroughs except for perhaps the mayor."

Others said it would help encourage Sunday shopping and that the city no longer needed meter revenue seven days a week.

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Two shot in P'Park 'gay area'

By Lilo H. Stanton
The Brooklyn Papers

Two men were shot and robbed before dawn on Oct. 6 in an area of Prospect Park known as a gay hangout.

Police said that at 5:30 a.m.

gunman dressed in dark clothing fired a bullet into the thigh of one victim, 29, and shot a second man, 28, in the chest. The thug also snatched a gold chain from the neck of the 28-year-old victim. Both victims were transported to Kings

County Hospital in stable condition, police said.

The attack happened in a part of the park called the Vale Cashmere, a well-known gay cruising area, just south of Flatbush Avenue between the Zoo and Grand Army Plaza.

Several men were beaten and slashed in the same area in 2000, in a series of attacks perpetrated by a man dressed like a ninja, all in black with a black mask and black bandanna over his head. The attacker was never caught.

Basil Lucas, a spokesman for the Gay and Lesbian Anti-Violence Project, told the Daily News that he knew of other attacks in the same area that victims were afraid to report to police.

"Any place that gay people congregate is a hotbed for attacks," Lucas said.

Police recovered two shell casings from the crime scene and are investigating the attack.

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FedEx pot bust

The Brooklyn Papers

Their names were not listed anywhere on the FedEx boxes, but police officers at the 72nd Precinct were expecting a special delivery on Oct. 7.

At 2:30 p.m., police found 135 pounds of marijuana — shortly after 2 p.m., arresting the FedEx driver who allegedly delivered the pot and the Brooklyn man who accepted the contraband. According to published reports, cops watched as the FedEx truck pulled alongside an SUV, parked on 49th Street between Second and Third avenues, and the driver transferred 10 packages to the passenger side of the vehicle.

The FedEx driver, 42, of Brooklyn, and the man in the SUV, 32, of Brooklyn, were both charged with narcotics possession, police said. The recipient allegedly received a cell phone call moments before the FedEx driver arrived, and double-parked alongside his vehicle, newspapers said.

The packages were mailed from Tucson, Ariz., to false addresses in Sunset Park, according to police. —Lilo H. Stanton

Toddler critical

The Brooklyn Papers

An unrestrained toddler suffered massive head injuries when his mother allegedly ran a red light in Sunset Park Oct. 6, crashing her car into another vehicle, according to police and published reports.

POLICE say that at 6 p.m., the unlicensed van driver, 21, drove through a red signal at the corner of 47th Street, while heading north on Ninth Avenue. Published reports said her 1996 Plymouth collided with a westbound SUV and a sedan, tossing the 2-year-old through the windshield of the minivan.

According to the New York Medical Center, in critical condition, police said, occupants of the other vehicles suffered minor injuries. Police wrote the minivan driver three tickets — for failing to stop at the light, for driving without a license and for not securing the child in a safety seat.

Disaster talk at St. Francis College D'town

The Brooklyn Papers

Hurricane Katrina underscored the need for cities to have effective evacuation and disaster response plans and that will be the topic of the Oct. 18 meeting of the 84th Precinct Community Council, scheduled for 7 p.m. at St. Francis College, 180 Remsen St., in Brooklyn Heights.

Precinct Council President Leslie Lewis said the meeting will include efforts to expand the city's Community Emergency Response Team (CERT), which trains volunteers to help their neighborhoods prepare for, respond to and recover from disaster. A member of the city's Office of Emergency Management will discuss the CERT program.

Lewis said, "The CERT teams are operating in Brooklyn and another five have formed in Manhattan. Each team involves roughly 40 members with a variety of skills. Lewis said, and volunteers must attend many hours of training."

"We've got to do something for ourselves," Lewis said. "I want to get people interested and be part of this thing."



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78/72 PRECINCTS**Fire leads to Slope pot bust**By Lilo H. Stanton
The Brooklyn Papers

An Oct. 9 fire in a Fifth Avenue building led police to a high-tech indoor marijuana farm, police said.

Pot plants confiscated 17 pot plants from the third-floor harvesting operation, near the corner of Prospect Place.

Five department officials were called in before dawn to battle a blaze on the lower floors of the building, police said.

Firefighters took air samples after the unusual readings from the third floor, which had not burned.

When they kicked in the door, firefighters found what police called a completed grower's operation, outfitted with high-power lights, air blowers and windows that were blacked out. Police took the plants and equipment and issued a warrant for the tenant's arrest. Police believe he was out of town at the time of the fire.

Nab punk kids.

Police nabbed two teenagers who allegedly beat and robbed a deliveryman on Oct. 5.

The victim, 32, says he was on Lincoln Place, between Sixth and Seventh avenues, at 10:30 pm, when he was attacked with bat by three strangers who appeared as he was making a food delivery. The man fled, says the victim's bite and food.

'Elderly' bandit

An armed thief forced a woman to withdraw \$800 from a Fifth Avenue bank on the afternoon of Sept. 28.

The woman, 25, said she was walking on Seventh Avenue near 13th Street, around 2:30 pm, when a woman the victim described as "elderly" approached and asked for assistance. But instead, the woman pulled a gun and forced the victim into a waiting car, police said.

She and another woman drove the victim to a nearby bank, on Ninth Avenue, in Flatbush, where the armed woman demanded the victim withdraw cash. The victim got the cash from an ATM, turned it over and the robbers got off, police said.

Face slashed

A man was slashed to his face when he diverted an Oct. 4 pickpocket attack.

The victim, 44, said he was talking to a friend around 8 am, on 46th Street, at 16th Street, when he noticed someone reach into his back pocket. When the victim asked, "What are you doing?" the would-be robber slashed him in the face.

With a box cutter, police said.

The victim, who retained his wallet, was taken to New York Methodist Hospital. He could provide few details about the thug, who fled into the Fourth Avenue subway station.

Thug thwarted

A would-be mugger was scared off by his victim's screams attracted to the attention of neighbors on St. John's Place, police said.

The victim, 31, told police that at 11:50 pm on Oct. 6, she was walking on Eighth Avenue along St. John's Place a few blocks from her home. Suddenly a stranger jumped her from behind, masking her eyes with his hand and demanding, "Give me your money."

The victim screamed, which drew a witness to a nearby window. That person yelled out, "Get away from her," and the would-be thief fled across St. John's Place. The victim was not robbed or physically injured.

Super fight

An argument over bottle returned led to a violent attack inside a Fifth Avenue grocery store, police said.

The victim, 55, told police the attack sprung from an argument at the bottle return machine, around 3:20 pm on Oct. 4. When the victim went inside the supermarket located near Steinway Plaza, to do some shopping, the suspect tackled him inside and slashed him in the face, cutting his ear, police said.

The attacker fled east by bike.

Hello, goodby

A man snatched two laptops from a Presidential Management midday on Oct. 6, police said.

The residents, a woman, 25, and a man, 29 — told police they left their home between Fourth and Fifth Avenues at 11:45 am. When they returned at 1:11 pm, the woman greeted a stranger leaving their apartment building. The man replied, "Hi, nice to see you," and then bolted, running east on President Street.

GAP mugging

This man used a ball to distract a man on a 2/3-line subway platform before snatching his phone, police said.

The victim, 33, told police he was waiting for a train at the Grand Army Plaza station, around 2 pm on Oct. 2, when four strangers started tossing a ball toward the victim, who reached up to catch it, police said. Suddenly, one of the attackers snatched the phone, while another jumped in and grabbed his watch, before the four suspects fled.

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Say planners undervalued W'front

By Jess Wisloski
The Brooklyn Papers

The value of prime water's-edge property in planned Brooklyn Bridge Park — which would be put up for bid to private condominium developers — has been grossly underestimated by the state authority entrusted with developing the 1.3-mile park, experts testified before the City Council.

Brooklyn Bridge Park, for which Mayor Michael Bloomberg and Governor George Pataki in 2002 committed a combined \$150 million in tax-exempt bonds between 2008 and 2012 if a mechanism to keep the park's 67 acres of land self-sustaining is put in place.

The plan, unveiled last December after the Brooklyn Bridge Park Development Corporation (BBPDC) scrapped an earlier master plan, relies for its annual financing on the development of six luxury condominium high-rises ac-

counting for 1,210 apartments and 225 hotel rooms.

The City Council Waterfront and Parks committee, Councilman David Yassky cited revenue statements released by BBPDC on Sept. 30, 2004, days after a public hearing on the project, which state that developable waterfront sites between Atlantic Avenue and Jay Street are worth \$70 to \$75 a square foot.

Even the highest figure, he pointed out, before the BBPDC document to be for the site closest to the Brooklyn Bridge, is less than half what real estate experts say it is worth in present value.

"It's a pretty ugly analysis that was completed because you're doing comparisons on ground property," said Schippers, a developer for 35 years who has his own Brooklyn Heights real estate firm.

He estimated sites at the park's southern end, near Atlantic Avenue, to be worth between \$300 and \$250 per buildable square foot.

The northern end of the park development site, in DUMBO, is worth \$150 to \$200 per

buildable square foot, he said, assuming no excessive fees were included.

The park, city Economic Development Corporation Vice President Kate Klingenberg said at the hearing, require ground leases and ongoing property taxes, when asked by Yassky why the estimates were so low.

"It was a pretty ugly analysis that was completed because you're doing comparisons on ground property," said Schippers. "You're getting ongoing payments into the future."

Added Joe Chan, a spokesman for Deputy Mayor for Economic Development Daniel Doctoroff, "The numbers we made were conservative, because we didn't want to overestimate what we might get."

Even factoring in long-term ground leases, Schippers said, "you don't have to do a lot to make it work."

The land might be even more "worth than your analysis," he said to Yassky, "because there are numerous condominiums out there that

sell for high prices that are paying taxes in addition."

Yassky said he guessed the property, even after accounting for ground leases, was at least worth an asking price of \$140

per square foot.

He requested that BBPDC officials sit down with him and scrutinize their figures.

Because the fiscal analysis was released Sept. 30, and in-

cludes the revenue generation figures as well as cost analysis, the public comment period on the park plan's draft environmental impact statement has been extended to Nov. 2.

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New York is due for Katrina-like hurricane

By Larry McShane
Associated Press

It's coming, with skyscraper-rattling winds and a 30-foot storm surge that threaten to submerge Manhattan in the next few days and turn Coney Island into a water park.

And when it arrives, more than 3 million New York City residents — more than six times the population of New Orleans — could face evacuation from a city swamped by its first major hurricane since 1938.

A killer storm in the nation's largest city, with flooding in all five boroughs, inaccessible highways and major airports closed, would require an unprecedented response. After the summer of Katrina and Rita, New Yorkers are wondering if the city can handle the challenge.

"The timing is now of full technical and other management flaws," said Assemblyman Richard Brodsky, who chairs a committee investigating the city's planned response. "There's a basic bottom-line truth: We are more vulnerable, and our leaders are putting us on the head saying, 'There, there, Trust us...'"

The trust is far from absolute. A recent NYU-TIAA-CREF study found that 62 percent of New Yorkers felt it was not possible to evacuate their neighborhoods.

Not true, respond city emergency officials. New York is ready to respond to the worst-case scenario, they say, with city dispatched staffers to New Orleans and Texas in hopes of learning from Katrina and Rita.

"There's a lot of criticism and point-and-shoot but our plan is workable and we're prepared," said Jarrod Bernstein, spokesman for the city Office of Emergency Management. "Our plan is comprehensive and only getting better."

Although well north of the usual sites for storm devastation, New York is the United States' third most vulnerable city to a hurricane, behind only New Orleans and Miami.

A major hurricane barrels into New York City about once every 90 years. Given

that the last big blow came with the deadly 1938 "Long Island Express," the city is about again.

"If it happened before, it will happen again," said hurricane expert Nicholas准博士, a Queens College professor of coastal geology, and if it hasn't happened in a long time, it's going to happen soon."

The city's current response plan for a category 4 hurricane with 155 mph winds would handle 3.3 million evacuees and provide shelter for up to 800,000 displaced people, Bernstein said.

Brodsky and others wonder if such a stretch about in

an OEM estimate that a category 4 would only affect a fraction of those numbers.

Evacuation time is another question. The OEM estimated it would take nearly 18 hours to move 3.3 million people, putting a severe strain on emergency services, mass transit and the infrastructure.

Coch mentioned another rarely discussed factor: a category 4 hurricane moves typically at 34 mph, about triple the speed of a southern storm.

A big blow would come with a storm surge of 30 feet, twice the wind into "a giant bulldozer sweeping away everything in its path," according to OEM's "Hurricanes and New York City."

The disaster-film scenario is all too real. A September 2004 study found that a category 4 hurricane could hit Manhattan in 13 feet an hour, with the East and Hudson rivers converging over lower Manhattan as far north as Canal Street.

Deaths and property damage were limited only by the lack of people and property.

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In today's downtown, the FDNY Drive, One Police Plaza and City Hall are all in the flood zone for a major hurricane making landfall just south of the city. Wall Street would be underwater. The South Ferry Seaport would become more or less lost.

In an effort to avert traffic jams in a city where the 2.3-mile trip across Manhattan can take an hour, officials planned to evict drivers from commercial vehicles and non-emergency transportation as much as possible. This would include the PATH trains, New Jersey Transit and Amtrak for people seeking shelter outside the city.

For those who live in the 100-plus buildings, the city has no land below sea level. But it is particularly vulnerable due to its location: tucked in a bend between the New Jersey and Long Island coastlines, at a right angle to incoming storms — potentially turning even a category 2 hurricane into a major nightmare.

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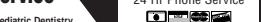
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Locals show support for Sacred Hearts

By Ariella Cohen
The Brooklyn Papers

Carroll Gardeners are not going to give up their last Catholic school without a fight.

Named for Charles Carroll, the only Roman Catholic to sign the Declaration of Independence, the neighborhood was known until recently as a place where nothing was built higher than the bell tower of the Sacred Hearts and St. Stephen School.

Yet history couldn't help last winter when the Sacred Hearts parish school, on the corner of Hicks and Summit streets, was forced to hatch its own survival plan after the Diocese of Brooklyn decided to shutter the once-thriving parish school because of a steady decline in enrollment.

Decades ago, Sacred Hearts drew students from a wide pool of families with roots in the then predominantly Italian neighborhood, schools were then about 2,600 students. But in recent years, enrollment in the K-8 school had dropped to 100.

"We had 26 schools that we closed or stopped supporting," said Brooklyn Diocese spokesman Frank DeRosa. "General-



full- and part-time faculty, and a free, hot cooked breakfast is served to students at 7:45 each weekday morning.

"We are still accepting enrollment because what we are seeing is that a lot of parents aren't satisfied with the decisions they have made for their children and many schools really discourage mid-semester enrollment," said Maureen Rooney, the school's principal and a former CUNY administrator.

Tuition at the school varies based on financial need, membership in the Catholic church and the number of family members in attendance at the school, but on average, a year at Sacred Hearts runs around \$4,000, significantly less than the \$20,000 average among non-religious private schools in Brooklyn.

In addition to Marco Polo, restaurants contributing food and beverages to the fundraiser included Pearl Room, Schnack's, Chicken Master, River Cafe, El Caribe, Mona D'Oro Coffee and 14 New York State wineries.

By, the changing demographics and the cost of education meant that we couldn't afford to support them all."

Armed with a fundraising plan and a new principal with experience in business administration, the school opened independent of the diocese this fall, a first in its 160-year history. At a \$50-a-head food and

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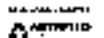
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The Brooklyn Papers' essential guide to the Borough of Kings

October 15, 2005

Eat your heart out

Brooklyn Eats dining fest returns to Marriott with a long menu of temptation

By Tina Barry
for The Brooklyn Papers

There's one night each year when too much of a good thing is just right: the "Brooklyn Eats" food, wine and beer tasting festival. The ninth annual event, presented by the Brooklyn Chamber of Commerce, returns to the Grand Ballroom of the New York Marriott Brooklyn this Monday, Oct. 17.

The foodie fest will include more than 60 of Brooklyn's finest restaurants, caterers, gourmet shops, microbrews and wineries representing the cuisines of many of the borough's ethnic neighborhoods.

"Brooklyn continues to be a showcase for great restaurants, and a mecca for sampling diverse cuisines," says Martha Bear Dallas, whose company, Bear Dallas Associates, produces the event each year. Dallas says she's excited by the return of Brooklyn "classics" such as Cake Man Bakery, the original home of the famous Nadas of Fort Greene and Marco Polo Ristorante of Carroll Gardens, as well as new eateries.

"We're thrilled that so many food purveyors see the festival a vibrant marketing tool," says Dallas.

One new-comer is Stacey Moaradian, who owns Lascion Foods, a six-month-old gourmet to-go shop in Park Slope. Their specialty, says Moaradian, is "slow food fast."

"We're very excited to take part in 'Brooklyn Eats,'" says Moaradian, who co-owns the shop with Christine Zetti. "We see it as a great opportunity to share our products and introduce other fine Brooklyn food establishments." The partners will serve two comfort classics with a twist: macaroni and cheese made with three cheeses and mini sandwiches of rare roast beef topped with caramelized onions and horseradish spread.

Another newcomer is Les Babouches, a Moroccan restaurant from Bay Ridge.

"We're looking forward to meeting and greeting our fellow restaurateurs, and bringing the taste of Morocco to a wider audience," says Liz Gassini, wife of owner Bouabdil Gassini.

Long-time "Brooklyn Eats" participant, the venerable Lundy Brothers of Sheepshead Bay, will offer their signature seafood dishes again this year.

"We have a great time participating in 'Brooklyn Eats,'" says general manager Tony Demetroulakos. "It's the best way to put our food out there." Demetroulakos says the restaurant's menu for the event hasn't been finalized,



DINING

"Brooklyn Eats" is Oct. 17 at the New York Marriott Brooklyn (333 Adams St., between Tilney and Wyman Streets). Call 800-222-DINE or 718-246-7000. Tickets ordered in advance are \$85 per person; for VIP admission that directs diners to the front of the line, add \$25. Purchase with admission beginning at 6:30 pm. The event ends at 8:30 pm. Tickets purchased at the door are \$100. To order tickets, call 718-246-7019 or log onto the Web site www.ticketweb.com.

In the vast main ballroom, participants set up tables side by side, so you'll see a chef dishing out slices of pie while a nearby waiter serves shish kebab from a tikki hut. Along another aisle, you'll spot a chef twirling linguini inside a hollowed-out wheel of Parmesan, and near the pasta is a towering mound of barbecue spare ribs being nibbled on by greasy-fingered diners. And while offerings are tables so heavy with cakes and tarts, cookies and ice cream, they make the Vietnamese dessert spreads at weddings look stingy.

In the center of the buffet-style banquet are wineries decanting bottles, soda manufacturers offering samples and servers pouring cups of dark coffee that go a long way toward clearing heads and palates.

As the evening winds down, you may discover yourself sitting at a large communal table in a recovery room of sorts. This saloon, just off the main dining room, fills up with glassy-eyed attendees who curse themselves for giving in to that last bite.

Before leaving for home this year, diners can stop by local author Steve Hindy's table. The president and co-founder of the Brooklyn Brewery will be signing copies of "Bottling Success at the Brooklyn Brewery," the book he authored with his co-founder, Tomster.

And, for the fourth year, the Brooklyn Chamber of Commerce will announce the winners of its "Brooklyn Eats" scholarships. Prizes of \$1,000 each will be awarded to three aspiring chefs enrolled in the hospitality management program at CUNY's New York City College of Technology, in Downtown Brooklyn.

For the first time, the Brooklyn Chamber of Commerce will hand to debut their Caribbean pineapple cake.

The next day, plan on making friends with your "fat pants," you know, the pair you keep in the back of the closet for just such an occasion. And you'll try not to think about food — until lunchtime rolls around.

BROOKLYN Bites

Turn to page 8 for
a Brooklyn Eats site map
and complete list of
participating restaurants

but he anticipates that they'll be serving one of their soups and pan-seared tuna over a house-made chip topped with a "secret" sauce.

Like Bear Dallas, Brooklyn Chamber of Commerce President Leah Chase is enthusiastic about this year's event.

"Of the 68 participants, there are three newcomers," says Adams. "That's an unprecedented number of first-time businesses to join us at 'Brooklyn Eats.' With so many of our old standards returning and all these emerging places

coming to the festival, diners can survey firsthand the evolution of Brooklyn's restaurant scene."

While it's important to promote Brooklyn's culinary scene, Adams says that the whole industry give back to other chefs whose restaurants are in need. "In the works are 'creative fundraising activities' like a raffle, to be held on the evening of the festival. Proceeds will go to aid the reopening of Dooley Chase, a New Orleans restaurant that was flooded during

Hurricane Katrina.

That eatery's chef is 82-year-old Leah Chase, who, says Adams, "is considered the Queen of Creole cuisine. We want to leverage the 'Brooklyn Eats' event, so we can be there for this deserving restaurant and chef."

Imagine the spread

For those who have yet to attend "Brooklyn Eats," prepared to be overwhelmed and overfed — not that that's a bad thing.

Craving novelty

Brooklyn chefs offer creative alternatives to chocolate cake, tiramisu & cheesecake

By Tina Barry
for The Brooklyn Papers

I'm a dessert lover. Yes, it's true. Sugar高
I don't adore nibbling from that basket of bread at the start of dinner and anticipating the pleasures of each course thereafter. It's just not my dessert is the jewel in the crown.

But more and more often, those few moments after the entree plates are cleared and the dessert menu is handed over — a time I used to anticipate with pleasure — has become fraught with tension.

Why? Frequently, when I peer down at the roundtop instead of finding crepes, or even hints of something sweet, I'm presented with the Holy Trinity of desserts: tiramisu, molten chocolate cake and cheesecake.

For the 10 or so years that tiramisu and molten chocolate cake have made appearances on dessert menus (cheesecake has been offered for an eternity), I mean. I spied a slice of mousse in Pompeii this summer.)

Below are fall desserts from six chefs who care as much about the end of the meal, as they do its beginning and middle.

Mark Lahn, chef and owner of the esteemed Henry's End in Brooklyn

tried a few that let me down.

What do I want instead? I'm open to novelties.

If chef constructs a miniature Ferris wheel out of spun sugar and fills each of its seats with a different mousse, I'll eat it. But I'm just as happy when a classic dessert is given a twist with an unexpected hero or a luscious sauce is added to the mix.

Below are fall desserts from six chefs who care as much about the end of the meal, as they do its beginning and middle.

Mark Lahn, chef and owner of the esteemed Henry's End in Brooklyn



Nuts about mousse: A pistachio caramel dessert, with two layers of mousse, at Saint Germain in Bay Ridge.

Heights, told GO Brooklyn: "We took molten chocolate cake off the menu two years ago, but people still ask for it. It's become a comfort food."

So Lahn gave them an equally satisfying cocoa creation, his dark chocolate bread pudding topped with a puff of cinnamon-flavored whipped cream. If you think bread pudding is no big deal, I assure you that it is when it's served warm from the oven, with a crusty top and a center as soft as a souffle. This one arrives in a large square; it's a serious serving.

See DESSERTS on page 10



Red, red wine: At Stone Park Cafe in Park Slope, Chef Irene Kichenko inserts a pear, poached in red wine, into an almond cake and serves it with hazelnut ice cream in a cinnamon pastry cup.

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BROOKLYN Bites

Brooklyn Eats Participants Guide

(5) Abu's Homestyle Bakery

1184 Fulton St, at Bedford Avenue (718) 230-1115, www.abusbakery.com (MC, Visa)

French bread \$1.25.

Fond young in the Brooklyn's heaven when you enter this small, red awning-fronted bakery. Owner Idris Conroy has been providing the neighborhood with his homemade pastries, cakes and pies for the last 15 years. The menu includes 150 items wide. The signature item, bean pie, never stops pleasing, says Conroy's son, manager Idris Jr., who adds that the beans and beans are used as part of the custard filling, which is topped with a thin layer of cinnamon sugar. The best part of the pie's delicacy created as an alternative to apple pie or sweet potato pie. Braised meat pie, the bakery's specialty, is another winner. Executive chef Carlos Bacasa's menu features whole wheat fettuccini with mushrooms, onions, bell peppers, zucchini and a light cream sauce; wild Atlantic salmon with white potatoes, tomato chutney and sauteed onions; and a variety of soups, sandwiches, mashed potatoes and baked beans. And preheat fennel served over a lemon butter blanc. An entire spread is served daily, including breakfast, lunch and dinner. On Saturday evenings, an abbreviated dinner menu is offered with \$9.95 entrees. Open Monday through Friday from 7 am to 10 pm; Saturdays from 10 am to 10 pm; and Sundays from 7 am to 5 pm.

(5) Archives

333 Adams St, at Tillary Street (718) 238-6549, www.archivesnewyork.com (AmEx, DC, Disc, MC, Visa) Entrees \$15-\$35.

The spacious restaurant in the New York Maritime Museum offers a variety of comfortable seating. Archives offers a wide variety of seafood, pasta, poultry, beef and vegetables. The menu includes a variety of GO Brooklyn dining critic Tina Barry describes Hock's cooking as "vibrant, light and clean, with a touch of whimsy." The menu is a mix of classic and personalized fare. For larger orders, call ahead. Open Monday through Friday from 11 am to 9 pm; Saturday from 10 am to 10 pm; and Sunday from 11 am to 6 pm.

(5) Arirang Hibachi Steakhouse

89-15 30th Ave, at 30th Street (718) 238-9888, www.parthenongroup.com (AmEx, DC, Disc, MC, Visa) Entree \$16.75-\$36.95.

At Arirang, open since 1993, you can dine on one of the most popular Korean-style relaxed atmosphere," in the words of manager Dan Guzman. At Arirang, dishes such as bulgogi, japchae, bibimbap and more are served with an assortment of Japanese pickles. There's also a calmer private dining room where you can have a meal for two in two private party rooms. Takeout and party packages available. Open daily for breakfast, lunch and dinner.

(5) Aunt Butchie's Desserts

6903 13th Ave, at 69th Street (718) 256-2923, www.auntbutchie.com (Cash only) Closes 8 pm.

In business since 1992, Aunt Butchie's began as a small supplier of family recipe desserts. Now, the company has expanded to Staten Island, and demand grew quickly, and now the main location has more than 100 employees. They are distributing wholesale to restaurants throughout the New York area and as far north as Canada. Valentine's Day dessert Employee Irene, who has been with the business since its opening, says their most popular dessert at Aunt Butchie's is the chocolate mouse — light chocolate mouse with an Oreo cookie crust, topped with whipped cream and chocolate shavings. They offer many other varieties of mouse cakes, and in addition to the mouse, they offer cake varieties, including raspberry almond, Nutella, and chocolate mint. All desserts are made at the 13th Avenue location, although there is a retail kiosk in Jersey City. Aunt Butchie's also accepts American Express, MasterCard and Visa, and a new one opening in November at the 13th Avenue location will accept Manhattan. The 13th Avenue location is open from 9 am to 4 pm. Monday through Saturday, 11 am to 6 pm, on Sunday.

(5) Aunt Suzie's

247 1st Ave, at Carroll Street (718) 788-3377, www.auntsuzies.com (MC, Visa) Entrees \$11.90-\$15.90. *

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Open daily for dinner at 5 pm, except Sundays, when Aunt Suzie's opens at 1 pm.

(5) BAMcafe

Brooklyn Academy of Music, 30 Lafayette St, between Hoyt and Smith Streets (718) 636-4139 (AmEx, Disc, MC, Visa) Entrées \$15-\$19.

Local and funky crowds pepper the laid-back atmosphere of this pre-show place-to-be. Great performances, the city's largest theater, and a variety of food and beverages. Executive chef Carlos Bacasa's menu features whole wheat fettuccini with mushrooms, onions, bell peppers, zucchini and a light cream sauce; wild Atlantic salmon with white potatoes, tomato chutney and sauteed onions; and a variety of soups, sandwiches, mashed potatoes and baked beans. And preheat fennel served over a lemon butter blanc. An entire spread is served daily, including breakfast, lunch and dinner. On Saturday evenings, an abbreviated dinner menu is offered with \$9.95 entrees. Open Monday through Friday from 11 am to 10 pm; Saturdays from 10 am to 10 pm; and Sundays from 11 am to 5 pm.

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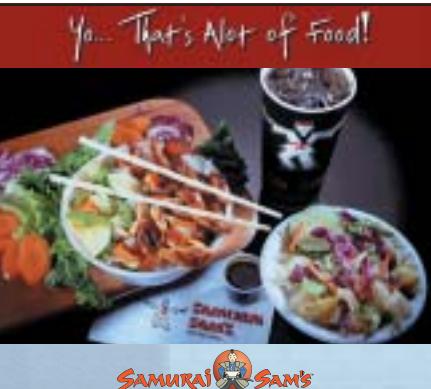
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THE BROOKLYN PAPERS



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October 15, 2005

DESSERTS...

Continued from page 7
ing, it's time to sate a primal urge for decadence.

You'll wish it were larger.
Creme brulee is another dessert that isn't a news flash to the palate, but I haven't reached my saturation point with it yet. Chef Laura Taylor of Superfine, in DUMBO, makes a rendition perfect with a nod of the head, spicy ginger. It's subtle — more of the suggestion of the root than a smack of flavor — and the creme is a thick paylor. Taylor serves it in a small ramekin with a rich chocolate cookie and a tiny, crumbly, powdered sugar-coated hazelnut spread. With hints that nearly steal the show.

Like Taylor, chef Joe Elorriaga, who owns Tost, a panini and wine bar in Park Slope, knows when to go easy with a good thing. Amazing creative desserts like grilled panini filled with pesto (with a side of arugula), hazelnut spread or macaroon cheese with fresh raspberries and chestnut honey, there's a lovely panna cotta infused with lavender. The custard is intensely rich, made even more so with a topping of fig compote and balanced with crisp, buttery biscotti. Elorriaga adds the herb judiciously so it leaves just a whiff of its perfume.

"Too much lavender overwhelms everything," he said.

Jeronime Sevies of Saint Germain



Eat your veggies: At iCi restaurant in Fort Greene, Chef Julie Farias was inspired to carrots in her dessert, "Carrot-rosewater toast."

Photo by Tom Weller / Brooklyn Papers

"Carrot-rosewater toast" sounds humble, but once the rosy-colored slices of the sweet bread are plated, the dessert is just as visually exciting as Kichenko's pear production. Chef Julie Farias, of iCi in Fort Greene, has a similar idea: simply two slices of the toasted bread with a center of slightly sweetened macarone cheese and a dab of plum compote on top to add a bit of tartness.

"I don't want too many flavors to compete with the sweetness of the carrots or the delicate rosewater," Farias says.

So chefs, if you want to score brownie points with diners, give them new desserts to love. It will make fall that much sweeter.

BITES...

Continued from previous page...
tro leches" (four milks) to Cuban lime pie. Don't forget the tres leches cake. Open daily for lunch and dinner.

② New York City College of Technology, CUNY

100 Jay Street, Brooklyn Center Department, 300 Jay St. at Fulton Street, (718) 260-5000. www.cunytech.edu. The New York City College of Technology (NYCCT) has the largest culinary arts, tourism, and hotel management programs in the United States. NYCCT offers certificate programs (one year), Associate (two years) and Bachelor degrees (four years), for New York residents and non-residents, through its Culinary Arts program, taught by Peer Assistant Kristy Cambridge. At this year's "Brooklyn Eats," the Brooklyn Chamber of Commerce's annual celebration of NYCCT students, chefs-in-training Michell Hernandez and Jennifer Lewis prepared the three will coordinate their own dessert table at the food fest and will serve samples of their own concoctions. Hernandez, a native of Bronx, Louise Hoffman, professor of pastry arts at NYCCT, told GO Brooklyn that the three students — all Caribbean natives — created the three desserts.

④ Old Brooklyn Soda White Rock Products Corporation, 1722 Washington Avenue, (718) 237-2728. Eight flavors of this original soda have been sold throughout Brooklyn since 1998, when David Kreitzer created the business. Kreitzer wanted to create a soda that was in the style of the old bottles using the Brooklyn Bridge as the logo, so the brand still represents Brooklyn with flavor. Brooklyn Soda is available in Brooklyn, Fort Greene, Park Slope, ginger ale and Brighton Beach black cherry. Coney Island cream soda and Vanilla Root beer are not available in regular and diet versions.

⑤ Olea

171 Lafayette Ave. at Adelphi Street, (718) 443-7003. (Cash only) Entrées: \$15-\$18.00. The menu at this pan-Mediterranean restaurant of the "Mediterranean sea" says co-owner Johannes Sanz. The cuisines of Italy, Spain, Greece, Morocco, Turkey, and North Africa are used to create dishes original to Olea, which opened on Sept. 1. Sanz recommends a starter of falafel, hummus, and baba ghanoush, followed by baked salmon and tahini sauce. Follow it with a trio of lamb: merguez sausage, grilled lamb and lamb chops. The menu also includes a variety of salads. The terracotta-tiled restaurant seats about 40 in a decor that is "wonderful, Mediterranean-like, lity and airy." Open for

lunch and dinner Monday through Friday, with brunch and dinner services on weekends.

⑥ Old Brooklyn Soda

227 Court St. at Douglass Street, (718) 643-0000. (MC, Visa) Entrées: \$12.50-\$18. Don't be fooled by the splatter-painted mural of a woman in a bikini on the wall when you enter Olea. Interior design may not be high here, but taste clearly is. Olea serves an extensive menu of Italian, Greek, Spanish, Moroccan, and Tunisian dishes. From simple soups to complex stews, the menu includes meat, pastas, pizzas, breads, salads, and desserts. The breads are made daily. The menu includes a variety of pastas, including a variety of salads and portions can easily be split among diners. The menu is offered from noon to 3 pm. Delivery and take-out available. Open daily.

⑦ Panino's 275

275 Smith St. at Sedgwick Street, (718) 237-2728. www.paninos275.com (AmEx, MC, Visa) Entrées: \$5-\$17.

Owner and chef Enid Harris has been pleasing Brooklyn with her varied, Mexican-style menu since 2002. The menu includes "Mexican," "Italian" and "Roman"; the menu includes soup, salads, pasta plates, meat plates, bruschetta, entrées and desserts. The menu offers a variety of tastes and portions can easily be split among diners. The menu is offered from noon to 4 pm. Delivery and take-out available. Open daily.

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Continued from previous page...

Soul Spot302 Avenue A at Hoy Street.
www.thesoulspot.com (\$7.95-\$12.95)

Bamboo Yu and Chef Yau Cesay open their Cantonese-influenced, Southern-style soul food spot in June 2003.

Gwen Faux in Manhattan, has a long list of signature dishes which include fried chicken, fried dumplings,

baked salmon, macaroni and cheese, baked eggplant — and more substantial sandwiches as well as substantial

salads, soups and desserts.

The menu says, "Makes you never wanna cook at home."

Free local delivery available. Open daily from 11 am to 1 pm.

Sugarcane

238 Flatbush Ave, at Bergen Street, (718) 230-3200. www.sugarcane.com

Restaurant (AmEx, Disc, MC, Visa)

Entree \$8-\$18.

Chef Phoebe Gumbs brings Caribbean cooking to Brooklyn. Sugarcane is open to the Park Slope-Prospect Heights area and gets rave reviews for her seafood, especially the jumbo shrimp and the curried shrimp. The jerk chicken, a Jamaican favorite, is also worth a try. As it has been for years, Sugarcane offers an entire menu bursting with sunny flavors. Patronize Sugarcane for its delicious okra and dasheen leaves, which is a traditionally side dish. For dessert, Sugarcane is known for her coconut custard pudding with coconut cream and toppings such as "fruits in caldo" for two (half a lobster), sea scallops, and a variety of other items. The fresh foie gras sauteed with orange peel is another favorite. Sugarcane's menu is exhaustive of lots of wines from Italy, as well as wines from France, Spain, Portugal, and South Africa. The courses fixe menu is offered daily, lunch is \$19.95 and dinner is \$24.95. Open daily.

Sweet Melissa's Patisserie

276 Court St. at Douglass Street, (718) 855-2770. (MC, Visa) Entree: \$6-\$15.

\$10.95.

Sweet Melissa's Patisserie is indeed a patisserie, with a wide variety of cakes (tarts, tarts, danishes, and salads) and "pâtis principles" (entrees), as well as breakfast fare and fresh fruit juices. The menu is filled with delicacies such as vegan garden vegetable chowder, made with vegetables, beans, garbanzo beans, zucchini or pea salad with roasted walnuts, dried cranberries and tender green beans, and a variety of sautéed cauliflower with caramelized onion, gruyere cheese, and fresh thyme; and dishes such as "mousse au choco" and mousse au choco with fresh fruits and served on a crisp-savory crust.

37-year-old Atlantic Avenue manufacturer of chicken or vegetable pizza toppings, look for them at Central Fried Chicken, or in the frozen foods section of Whole Foods Market and Associated Supermarkets. But you don't have to own a business to shop here. A 25-year-old woman who has been working on the side of the building, The retail shop is Zola. Martha Johnson wants her customers to forget they are at a restaurant when they come to Zola," I told her, "she said. For those of us accustomed to the size of New York apartments, the tiny, cramped space of the restaurant is a bit of a shock. The food is good, though. Zola makes cheese on homemade brochette with fresh tomato. Sweet Melosa also serves fresh-squeezed orange juice and smoothies. A variety of loose-tea teas. Drop by for daily "afternoon tea" from 11 am to 5 pm. The menu includes soups, sandwiches, cakes, and cookies. All the breads and cakes can be made to order. Open daily.

Taku

116 Smith St. at Dean Street, (718) 488-6200. (AmEx, Disc, MC, Visa)

Entree: \$14-\$22.

A soothng feeling surrounds diners from the moment that they set foot inside.

The restaurant's atmosphere produces a serene vibe that is perfectly appropriate for that quiet moment of reflection and co-eating.

Adam Shepard, who opened the restaurant in May. He recommends the deep-fried

chicken wings, bathed in the juice from the sour citrus fruit, "yuzu," made spicy with "sriracha" chili and garlic dressing and served with a side of yuzu dipping sauce. The pork loin, made with grass-fed Brooklyn pork and "dakmon," braised with yuzu and served with hanger steak with sweet cured onions and roasted "matzaka" mushrooms. There is seasonal garden seating and outdoor dining available. Open for dinner Tuesday through Sunday and also for lunch on Sundays. Closed Mondays.

Tavern on Dean

755 Dean St. at Underhill Avenue, (718) 230-2000. www.tavernondean.com

Entree: \$12-\$18. (AmEx, Disc, MC, Visa)

Entree: \$8-\$18.

Tavern on Dean is a cozy American eatery. Chef Hugo Andrade uses meatless beer — and veggie burgers and club sandwiches — as the mainstays of his menu.

As the menu says, "Makes you never wanna cook at home." Free local delivery available. Open daily for all occasions.

Open daily from 11 am to 1 pm.

W-Restaurant

1464 86th St., at 146th Avenue, (718) 736-9883. (AmEx, DC, Disc, MC, Visa)

Entree: \$18-\$25.

Victorian Italian restaurant has been serving Bensonhurst for more than 32 years. Owner and chef Marcella Verdile is a native New Yorker and a master of the traditional side dish. For dessert, Sugarcane is known for her coconut custard pudding with coconut cream and toppings such as "fruits in caldo" for two (half a lobster), sea scallops, and a variety of other items. The fresh foie gras sauteed with orange peel is another favorite. Sugarcane's menu is exhaustive of lots of wines from Italy, as well as wines from France, Spain, Portugal, and South Africa. The courses fixe menu is offered daily, lunch is \$19.95 and dinner is \$24.95. Open daily.

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Tower Isles Fresh Foods

202 Astoria Blvd. at 37th Avenue, (718) 495-2620. (Disc, MC, Visa)

Entree: \$18-\$25.

37-year-old Atlantic Avenue manufacturer of chicken or vegetable pizza toppings, look for them at Central Fried Chicken, or in the frozen foods section of Whole Foods Market and Associated Supermarkets. But you don't have to own a business to shop here. A 25-year-old woman who has been working on the side of the building, The retail shop is Zola. Martha Johnson wants her customers to forget they are at a restaurant when they come to Zola," I told her, "she said. For those of us accustomed to the size of New York apartments, the tiny, cramped space of the restaurant is a bit of a shock. The food is good, though. Zola makes cheese on homemade brochette with fresh tomato. Sweet Melosa also serves fresh-squeezed orange juice and smoothies. A variety of loose-tea teas. Drop by for daily "afternoon tea" from 11 am to 5 pm. The menu includes soups, sandwiches, cakes, and cookies. All the breads and cakes can be made to order. Open daily.

Zolla

73 Hoyt St. at Atlantic Avenue, (718) 596-5438 (Cash only) Entree: \$4.75-\$6.75.

Martha Johnson wants her customers to forget they are at a restaurant when they come to Zola," I told her, "she said. For those of us accustomed to the size of New York apartments, the tiny, cramped space of the restaurant is a bit of a shock. The food is good, though. Zola makes cheese on homemade brochette with fresh tomato. Sweet Melosa also serves fresh-squeezed orange juice and smoothies. A variety of loose-tea teas. Drop by for daily "afternoon tea" from 11 am to 5 pm. The menu includes soups, sandwiches, cakes, and cookies. All the breads and cakes can be made to order. Open daily.

Tuller Premium Food

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Entree: \$18-\$25.

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W-Restaurant

2812 Ocean Ave. at Avenue X, (718) 765-1000. (AmEx, DC, Disc, MC, Visa)

Entree: \$18-\$25.

Check out the super-club atmosphere at W-Restaurant. The W is a great place to go for a night out.

The restaurant's interior was recently closed to give way to a new European-style deck decked out in red International-style decor.

The patio is seasonal while the other is open year-round.

The menu features a variety of items.

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SUNDAY - Oct. 16

MONDAY Oct 17

TUESDAY - oct- 18

WEDNESDAY - Oct. 1

THURSDAY - Oct. 20

FRIDAY - Oct. 21

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SATURDAY - Oct. 22

Brooklyn:

Here's the dirt on free compost.

(And how to get a \$70 compost bin for \$20.)

The NYC Department of Sanitation – in conjunction with Compost Project staff at the Brooklyn Botanic Garden – is giving away free, high-quality compost!

If you're a City resident, just bring a shovel and enough sturdy bags (such as sand bags) or containers to take away an unlimited amount of free compost.

We're also selling compost bins at the subsidized price of \$20, so you can make your own compost. The bins are made of recycled plastic.

Free compost and subsidized bins are for **NYC residents and NYC community groups only** (proof of residency will be requested; sorry, no commercial landscapers or other businesses allowed).

If you want us to fill your pickup truck with compost, make sure to bring a tarp to cover the compost for transport. (We will only fill pickup trucks registered to an address within New York City.)

The compost comes from the NYC Department of Sanitation's leaf and Christmas tree composting operations. Now you can enjoy the benefits of this recycling program.



Here's Where To Go:

Dates: Saturday and Sunday, October 22 & 23
Saturday and Sunday, October 29 & 30

Times: 8am - 2pm
Need to arrive at least 30 minutes prior to closing to receive compost.

Location: Spring Creek Composting Facility in Brooklyn (easternmost end of Flatlands, just past Fountain Avenue)

Directions: From the Belt Parkway: Take Exit 15 (Erskine Street) • at 1st traffic light on Erskine Street, turn RIGHT onto Gateway Drive • go to the end of the road, turn LEFT onto Fountain Avenue • go to 2nd traffic light, turn RIGHT onto Flatlands Avenue • go to middle of the block and turn RIGHT into the Spring Creek Composting Facility.

From the Jackie Robinson (Interborough) Parkway: Take the Jackie Robinson (South/West) to Exit 1 (bear left) • follow signs for Pennsylvania Avenue • take Pennsylvania Avenue approximately 2 miles to Flatlands Avenue • turn LEFT onto Flatlands Avenue • go approximately 1.2 miles to the middle of the block past Fountain Ave • turn RIGHT into the Spring Creek Composting Facility.

For More Information: • Visit the New York City Compost Project website at www.nyccompost.org
• Call 311 or the Compost Project at the Brooklyn Botanic Garden at (718) 623-7290



Don't Litter.

City of New York, Michael R. Bloomberg, Mayor
Department of Sanitation, John J. Doherty, Commissioner
Call 311 or visit www.nyc.gov/sanitation



The NYC Department of Sanitation funds compost education projects at the City's Botanical Gardens.
For more information, visit www.nyccompost.org



Classic Dodgers

Brooklyn Dodgers Johnny Podres, Ralph Branca and Joe Pignatano sign autographs at the Ridgewood Savings Bank on 14th Avenue in Bensonhurst on Oct. 4, celebrating the 50th Anniversary of the Dodgers' World Series Championship. The three Brooklyn's ever-won. Below, a group of 10 managers, including (from left) Brooklyn Park Parliament Ed Shakespeare, Asa Williams, Bruce Einsohn, Patric Walter, Jeff Becker, Harry Kuhn, Tom Sarro, Angels Sarro, Ben Osborne and Julian Stone were at the site of Ebbets Field at the precise time the Dodgers won the championship. Ed Shakespeare's column on the events commemorating the championship will be in next week's Brooklyn Papers, or, if you can't wait, go to www.BrooklynPapers.com, where it's available on our Cyclones page.



DORM...

Continued from page 1
of the city's land use review process — just a year after the city designated the site and surrounding blocks as the Special Downtown Brooklyn District, where new buildings no higher than 120 feet in the historic low-rise area.

The board rejected the request to override the zoning guidelines, then Borough President Marty Markowitz put forth a proposal approved based on a lower-scale down, but the City Planning Commission and City Council ultimately approved the high-rise plan over the objections of neighborhood community organizations.

Brooklyn Heights Councilman David Yassky recused himself from any voting or lobbying on the matter, citing a conflict of interest because he is a partner on leave from the law school.

Particularly concerned about the dorm construction were members of the Brooklyn Friends Meeting, a Quaker community activity at neighboring 110 Schermerhorn St., who protested the plan on the grounds that it would cast their meetinghouse in shadow. Two years ago, during the

Street, Stern's reputation rests on his contextual approach to design. The architect was among the speakers at the ribbon-cutting ceremony.

Brocklyn Law's 239 furnished one-, two- and three-bedroom apartments range in price from \$10,800 for a 510-square-foot studio to 16,200 for a 600-square-foot one-bedroom apartment, including summers. A three-bedroom, two-bathroom dorm apartment with a private terrace goes for \$15,600 per student.

"The dorm certainly affected the light, but in all honesty, that one building is not the disaster. There's nothing too objectionable, nothing outstanding about the dorm," said Givens. "It's a great building, East, an 11-story luxury apartment building constructed at 100 Boerum Place, on the corner of State Street, has been completed.

While construction of the dorm was underway, the city passed the Downtown Brooklyn rezoning proposal, a plan to promote growth in the borough's central business district by allowing the construction of high-rises.

Known for its Tribeca Park residential towers at 400 Chambers St. in Manhattan, and a Columbia University dorm on Broadway and 115th

versions in the neighborhood, which will be built largely by 2012, buildings stay.

They argue the 20- and 22-story buildings proposed by Yassky inland from the park site are worse than one 17-story tower.

Annanda Barrow, a member of the DUMBO Neighborhood Association, read testimony submitted by her group's president, Michelle Whetton, before an Oct. 6 City Council hearing on the plan, which was hosted by Yassky, who heads the Waterfront committee.

"We understand that negotiations are currently taking place to move the 20-story building from the Can Edison site to a 20-story building at 10 Jay St. as well as an additional 22-story high-rise within DUMBO."

While we applaud the preservation of the Cost Est site for its space, as well as the potential for new residential units, we feel strongly that two new 20-story towers would provide far more than our neighborhood's fair share of the residential revenue to the park," Barrow wrote.

"My position is, regardless of whether this owner says they're interested or not, they should put that into the plan. I would like to see a negotiation," he said. "The proposal just came up with what's fair for the park to get, and simply put that in the plan. The owner will pay it. There's no question those are very desirable properties in the park."

Yassky submitted the idea to the Brooklyn Bridge Park Development Corporation (BBPDC), a state authority charged with designing and managing the park, at a Sept. 19 public hearing.

But many DUMBO residents are already seeking restrictions to limit the size and number of new residential high-rise and warehouse con-

struction, as well as what's fair for the park to get, and simply put that in the plan. The owner will pay it. There's no question those are very desirable properties in the park," Barrow wrote.

"I feel like we're rearranging deck chairs on the Titanic," said Francis Yassky's plan.

"They're rearranging deck chairs to what the community has said they wanted, but that's not what we're all about, re-arranging chairs," Francis said. "We want a ship that floats, not a boat that sinks."

In a press release, Yassky explained his intent was to move more evenly disburse the planned development of more than costs on steroids."

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Candidates should have at least two years training and work experience in the repair or installation of electrical or mechanical equipment. Excellent customer service, communication, and time management skills are necessary for success. Must have a good driving record is also required.

GBC offers an excellent pay and benefits package, including dental, medical, life insurance, vacation, 401(k), and much more. For consideration, please fax resume to fax: 873-921-5628, e-mail: kathleen.nieder@gbco.com or apply online at: www.accobrands.com under Commercial Products position. E/F/T/D/N.

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Membership Sales Advisor

Looking for a full-time Commissioned Sales Advisor to join our fitness compa-

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Child Care Workers Non-Secure Detention Group Home

We are looking for concerned & capable Direct Care Staff to offer a supportive structure to children who require close supervision. You will also provide guidance, teach skills & values, positive reinforcement, and support their needs. Experience & desire to work with troubled teens. Must be a high school grad and have NY's driver's license.

Send resume, Human Resources, Catholic Charities Society, 1011 First Ave., NYC 10023, Fax: 212-423-1709, or email: ssos@ccbscholar.org, EOE.

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Spa Opportunities

Upscale luxury spa in Bedford Stuyvesant has several positions available. Experienced & NY licensed nail technicians, estheticians, and aestheticians. Call (347) 423-8116 to set up an interview.

B44

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A44

Accountant

Analyze financial information and prepares financial reports. Job located in Brooklyn, NY. 3 years experience required. Mail resume and employment references to: Liberty, Electrical Supply (attn: Stephen); 326 Rockaway Avenue, Brooklyn, NY 11212. we

w42

Administrations/Administrator

Full time, split time between two Brownstone Brooklyn locations. Salary + bonus + benefits. Fax resume: (718) 797-9464.

w42

Help Wanted P/T

Medical Office

Part time medical office. Back office duties including verifying insurance, book pre-consultation, file insurance claims and transcribe dictated medical letters. Fax resume:

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A collage of various local business advertisements from a newspaper, including categories like Handyman, Contractors, Painting, Moving Services, and more.

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**CHOOSE ONE OF THESE GREAT GIFTS FOR
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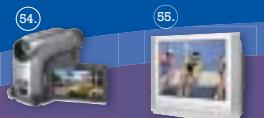
\$8,500

52. Canon 7.1MP Digital Camera
53. Samsung 10" Portable DVD



\$10,000

54. Sony MiniDV Camcorder
55. Panasonic 27" TV/DVD/VCR



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56. Toshiba Notebook Computer
57. TaylorMade r7 Quad HT Driver & Rac OS Graphite Irons (4-sw)



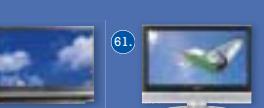
\$25,000

58. Panasonic 22" HD 16:9 LCD TV w/DVD Recorder
59. Sony 32" HD Ready TV, Stand, Home Theater



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60. Sony 42" LCD Projection TV
61. Panasonic 32" LCD TV



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62. Philips 42" Plasma HDTV
63. JVC 37" LCD TV



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31. Toshiba 14" TV	\$ 8,000	\$ 4,000	\$ 3,000
32. Samsung 7" Portable DVD Player	\$11,000	\$ 5,500	\$ 3,700
33. Toshiba 14" TV/DVD	\$11,000	\$ 5,500	\$ 3,700
34. Panasonic DVD Recorder	\$12,000	\$ 6,000	\$ 4,200
35. HP Multi-Function Printer, Copy, Fax	\$12,000	\$ 6,000	\$ 4,200
36. Sony PSP	\$14,000	\$ 7,000	\$ 4,900
37. Henckels Cuisine Knives	\$14,500	\$ 7,250	\$ 5,000
38. iPod Mini	\$14,500	\$ 7,250	\$ 5,000
39. Toshiba 27" Flat TV	\$15,000	\$ 7,500	\$ 5,300
40. Samsung Digital Camcorder	\$15,000	\$ 7,500	\$ 5,300
41. Toshiba 20" TV/DVD/VCR	\$16,000	\$ 8,000	\$ 5,600
42. Sony 1.1 MP Digital Camera	\$17,000	\$ 8,500	\$ 5,900
43. TaylorMade r7 Quad HT Driver	\$22,000	\$11,000	\$ 7,500
44. Callaway Fusion FT-3 Driver	\$22,000	\$11,000	\$ 7,500
45. Toshiba 32" Flat TV	\$22,000	\$11,000	\$ 7,500
46. Nakamichi Sound Space 3CD System	\$22,000	\$11,000	\$ 7,500
47. Miele Vacuum Cleaner	\$27,000	\$13,500	\$ 8,700
48. Sharp 20" LCD EDTV	\$30,000	\$15,000	\$10,400
49. Calphalon 10-Piece Cookware Set	\$30,000	\$15,000	\$10,400
50. TaylorMade Rac OS Graphite Irons (4-sw)	\$42,000	\$21,000	\$14,600
51. Callaway X-18 Irons w/Graphite Shaft (4-sw)	\$48,000	\$24,000	\$15,000

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